1:Nimuendajú E-5 (1941-1942) 1952
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372 two stones; the technique of making fire by the friction of two sticks was unknown.[1] The Tukuna described to me, also, how the ancients struck two stones (tɔ'a-ɛ̈i̯ⁿ'ñ) together, catching the sparks in tinder of *taracuá*, a substance found in the nests of *tracuá* ants.

[824] Some, however, still remember well the fire drill used for this purpose, which was made of white *envira* wood. The drill was a rod about sixty centimeters long, or a shorter piece enclosed in a stem of *canna brava*. The hearth was a small board of the same wood, which rested on two small sticks. The drill, rotated between the palms of the hands, pierced the little board, and the glowing powder fell through the hole upon the tinder beneath. This apparatus, say the Tukuna, was invented by the culture hero dyəi'.

[297] Today, a wing of a parrot, forest turkey, buzzard, or royal hawk serves as a fire [412] fan; the shaft is sometimes wrapped in a piece of cloth and covered with wax. Among the Tukuna I have never seen any fire fans of vegetable material, but the Neobrazilians and the Kokáma use them exclusively.

All the members of the family capable of working in the garden patch always bring kindling wood when they return. If, in spite of this, there is no kindling, special trips are made for it.

[412] Fire tongs are unknown, but once I came across a sort of fork, formed of three [252] branches stemming from a single point, which served to arrange the coals and to place upon them a piece of meat for roasting. The fork was especially made for this purpose and had already been in use for some time.

352 The platform supported on four stakes is never found in the kitchen where things are laid on the ground or are hung from wooden N-shaped hooks thrust into the roof thatch. These hooks sometimes end in a bird's head and are called vẹⁿkị'ča (see p. 142). Some of the kitchens, however, have a small platform suspended from the roof, on which dried meat, bananas, and other foods are stored.

[415] Jugs, bowls, and plates have their places on an outside platform (giráu), at the side of the shed. The jars (l.g., *igaçabas*), even when empty, are kept in the kitchen. They are turned upside down when not in use, and it is customary to store fruits, and so forth, under them in order to keep the food away from domestic animals and bats.

● 312 Although the Tukuna habitually obtain their drinking and cooking water from a clean spot, such as the center of the current, it bothers them little if the filled containers remain for hours exposed to the rays of the burning sun. They drink [271] little water, and one often finds the containers empty, but no one seems to feel the lack.

Utensils and containers.—All the Tukuna gourds, *cuias*, are made of shell of the 415 gourd (*cuieira*) and are generally covered on the inner surface, or in a few rare instances on the outer surface as well, with a black lacquer of *cumatê* juice (fig. [386] 2, *a*, *b*). Sometimes the outer surface is decorated with an indelible red paint, *urucú*, [53] in a design of palm trees and animals. There are large hemispherical gourds, smaller elliptical ones, and little, narrow, long ones.

In the kitchen one always finds a number of wooden ladles and spoons, sometimes of a respectable size containing almost a half liter; these represent a post-Columbian

[1] Tessmann, p. 561.